



## Saucisson type Halal straight – Diameter 50

coated into coarse Black Pepper

<b>Article code :</b>	HA MB P
<b>Pieces weight :</b>	300 grs approx.
<b>Shape :</b>	Straight
<b>Diameter :</b>	50 mm approx.
<b>Length :</b>	200 mm approx.

<b>Raw materials origin :</b>	French or Communataury Slaughterhouses approved by CEE
<b>Recipe in production :</b>	Halal Turkey Meat, fat of young Halal beef.
<b>Seasoning :</b>	Salt, Lactose, Skimmed milk powder, Dextrose, Natural spices, Conservatives (Potassium Nitrate), ripening ferments, black pepper.
<b>Allergens :</b>	Lactose, Wheat Dextrose , Skimmed milk powder, Possible traces of edible skin casing.
<b>Regulatory composition :</b>	Noticed on each stamp with the CEE number.
<b>Manufacturing mode :</b>	
- <b>Composants quantity :</b>	Computerised quantities
- <b>Grinding :</b>	Grinder, mincer 5 mm
- <b>Kneading :</b>	Vacuum packed kneading
- <b>Pushing :</b>	Vacuum packed
- <b>Guts :</b>	Artificial guts
- <b>Drying :</b>	Progressive increase and progressive lowering in temperature until the maturing temperature: 12°/13° Length : 4 to 5 days.
- <b>Maturing/Drying :</b>	Long with fresh air admission permanently controlled. Length : 4 weeks approx.
<b>Aspect :</b>	Coated into Black Pepper.
<b>Optimal expiration date :</b>	60 days or 90 days when into a cello from the dispatch date.
<b>Conservation conditions :</b>	Perfect in between + 6°C and + 18°C for 80 % of humidity.
<b>Particularities :</b>	Regular shape -To enjoy as a snacking or before your meal coated into coarse black pepper.

